

Application No. 10/673,535
AMENDMENT dated February 13, 2008
Reply to Final Office Action of November 13, 2007

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listing, of claims in the application:

Listing of Claims:

1. (Previously presented) A process for preparing a whey protein-stabilized fatty emulsion comprising:

acidifying an aqueous solution of one or more whey proteins below their isoelectric pH to a pH in the range of 4.5 to 2.5;

blending and homogenizing the acidified solution of whey proteins with one or more fats to form a whey protein-stabilized fatty emulsion, wherein the whey protein-stabilized emulsion has a fat content in the range of from 3 to 30 percent by weight and a whey protein content in the range of from 5 to 15 percent by weight; and

heat-treating said whey protein-stabilized fatty emulsion at a temperature of more than 80°C.

2. (Original) The process according to claim 1 wherein the weight ratio of whey proteins to fats is in the range of 3:1 to 1:5 based on dry matter.

3. (Canceled)

4. (Previously presented) A process for incorporating whey proteins into a foodstuff comprising:

blending a whey protein-stabilized fatty emulsion with a foodstuff base to form a foodstuff;

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wherein the whey protein-stabilized fatty emulsion is prepared by a process comprising acidifying an aqueous solution of one or more whey proteins below their isoelectric pH to a pH in the range of 4.5 to 2.5;

blending and homogenizing the acidified solution of whey proteins with one or more fats to form a whey protein-stabilized fatty emulsion, wherein the whey protein-stabilized emulsion has a fat content in the range of from 3 to 30 percent by weight and a whey protein content in the range of from 5 to 15 percent by weight; and

heat-treating said whey protein-stabilized fatty emulsion at a temperature of more than 80°C.

5. (Canceled)

6. (Previously presented) The process of claim 4 wherein the resulting foodstuff is further blended and incubated with a transglutaminase.

7. (Original) The process of claim 6 wherein the foodstuff base contains casein.

8. (Original) The process of claim 7 wherein the weight ratio of whey proteins to casein in the resulting casein-containing foodstuff is in the range of >10:90 to 80:20.

9. (Original) The process of claim 8 wherein the weight ratio of whey protein to casein in the resulting casein-containing foodstuff is 20:80 to 40:60.

10. (Previously presented) The process of claim 4 wherein the foodstuff base is a process cheese formulation.

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11. (Previously presented) The process of claim 4 wherein the foodstuff base contains meat proteins.

12. (Original) The process of claim 11 wherein the weight ratio of whey proteins to meat proteins in the resulting meat protein-containing foodstuff is in the range of from 10:90 to 80:20.

13. (Original) The process of claim 12 wherein the weight ratio of whey proteins to meat protein in the resulting meat protein-containing foodstuff is 20:80 to 40:60.

14. (Original) The process of claim 10 wherein the resulting meat protein-containing foodstuff includes animal fat.

15. (Original) The process of claim 10 wherein the foodstuff base is process meat base.

16. (Canceled)

17. (Canceled)

18. (Canceled)

19. (Canceled)